



(蛇王师主营)

蛇王满蛇餐馆

SNAKE KING COMPLETELY & RESTAURANT

积百年烹蛇技艺



融四季美食佳肴

百年老号 重放光辉

地 址：廣州市漿欄路 43 號  
訂座電話：8884498 8882517

蛇的天地 唯我至尊  
集新潮烹蛇美食 合四方食客口味

秋制笼仔蒸蛇碌	Snake steak w/special made in steamer	例 58
香橙焗蛇脯	Baked snake meat w/orange juice	例 48
三杯焗蛇碌	Baked snake steak w/wine & sauce	例 48
奇辣煮蛇碌	Boiled snake steak w/pungent sauce	例 58
凉拌鲜蛇皮	Fresh snakeskin w/cold foods	例 25
香煎鲜蛇扒	Deep fried w/fresh snake piece	例 60
岭南鲜蛇丸	South of the five ridges w/fresh snake balls	例 33
生啫蛇碌煲	Stewed snake steak in pot	例 48
羌酒浸蛇肝	Qiong wine make snake livers	例 30
首创蛇刺身	Initiate snake sashimi	每斤加收 20
椒盐鲜蛇碌	Fresh snake steak w/spicy salt	例 48
和味卤水蛇	Marinated snakes	例 48
生炒鲜蛇片	Fried fresh snake a snake	例 43
大千爆蛇心	Deep fried w/snake the heart	例 48
风味炸傻蛇	Deep fried w/special flavor snake	条 18
蒜子炆蛇腩	Braised & snake garlic	例 68

加收 10% 服务费 Plus 10% Surcharge

蛇的天地 唯我至尊  
集新潮烹蛇美食 合四方食客口味

美极鲜蛇碌	Maggi salty fresh snake section	例 58
传统三蛇羹	Tradition w/three snakes a thick soup	位 6.80 例 38
锦绣炒蛇丝	Fried snake	例 38
酱爆鲜龙衣	Fried w/fresh snake skin	例 25
红烧海蛇煲	Braised sea snake pot	斤 计
煎酿鲜蛇腩	Fan-fried fresh snake garlic	例 43
美果炒蛇丁	Fried diced snake w/nuts	例 33
黑椒爆蛇片	Fried snake slices w/black pepper	例 55
三葱爆蛇肝	Fried snake liver w/onion	例 33
龙脂炆柚皮	Snake oil broised skin	例 23
纸包盐焗蛇	Spicy salt snake w/wrapped & paper	例 48
生菜片蛇捲	Minced snake & lettuce pot	例 33
四季炒蛇片	Fried snake slices w/green vegetable	例 48
蛇滑豆腐煲	Braised beancurd snake	例 33
香煎蛇藕饼	Deep fried & snake w/minced lotus root	例 38
麻辣蛇丝粉皮	Snake in pungent sauce	例 33

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蛇的天地 唯我至尊  
集新潮烹蛇美食 合四方食客口味

串烧鲜蛇柳	Grilled on fresh snake	例 48
腐皮鲜蛇盒	Fresh snake stem w/bean curd skin	例 33
翠绿炒蛇片	Fried snake slices w/gree vegetable	例 38
脆炸蛇肉豆腐	Deep fried snake meat & beancurd	例 28
云耳蒸蛇腩	Snake shin steamed w/dried lily	例 58
羌蛋蛇什汤	Ginger eggs mixed & snake soup	例 25
夏果西芹蛇丸	Fried snake balls w/cooked & celery	例 38
八宝酿蛟龙	Stewed "eight cawrie" w/dragon	例 33
麒麟鲜龙衣	Fresh snake skin w/unicorn	例 58
一品龙虎凤	Food in casserole w/dragon phoenix	例 48
爆炒蛇三样	Deep fried snake & three	例 28
蛇肉酿三宝	Fried stuffed dishes w/snake meat	例 33
果仁鲜蛇卷	Fres snake w/kedmel roll	例 38
蛇粉窝蛋时蔬	Braised vedgetable w/snake minced & eggs	例 28
花胶北菇蛇腩煲	Stewed snake shin w/mushrooms	例 63
蛇丝扒玉子豆腐	Braised beancurd w/snake	例 38

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蛇的天地 唯我至尊  
集新潮烹蛇美食 合四方食客口味

镬仔肘子大芥煮蛇腩	Boiled snake shin w/vegetable	例 63
新潮龙虎斗	Boil snake & cat w/snack	例 80
甜醋羌煮蛇	Sweet & sour w/boil snake	例 48
双冬扣蛇碌	Bitter preserved & dried mushrooms w/snake steak	例 43
奶香王子蛇卷	Braised snake roll w/milk	例 28
娘酒鸽蛋煮蛇什	Boiled Juice w/niang wine & quail	例 38
鲍丝烩五蛇	Braised five snake w/abalone	位 23
沙汁鲜蛇卷	Fresh snake w/snake roll	例 33
蛇丝扒鲜金菇	Braised fresh mushroom w/snake sliced	例 43
姜汁酒蒸蛇子鸡子	Steamed snake & chicken w/ginger juice	例 78
XO酱爆蛇柳	Snake fillet w/X.O sauce	例 63
盐水浸蛇碌	Cook snake steak in oil & salt	例 43
豉汁爆蛇肚	Sauce w/quick-fried snake tripe	例 23
白云酸蛇碌	Steep w/sour snake steak	例 43
凉瓜扣双腩	Bitter melon w/two brisket	例 48
椒粒蚕虫爆蛇肝	Deep fried snake liver & chili diced w/silk worm	例 28

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野味世界 独领风骚

双冬扣果狸	Bitter preserved & dried mushrooms w/raccoon doy	例 78
生炒黄猄柳	Fried venison fillet	例 33
锦绣羊肉丝	Fried mutton fillet w/assorted meat	例 33
陈皮炆水鸭	Wild braised duck w/orange peel	只 38
红烧北鹿煲	Stewed deer w/brown sauce	例 38
连藕生猪煲	Pig pot w/lotus root	例 33
荷香蒸鹧鸪	Stewed chinese francolin w/lotus	只 46
红烧野山鸡	Pheasant w/brase in soy sauce	只 78
红烧野山兔	Hares w/brase in soy sauce	例 33
支竹草羊煲	Stewed mutton w/bearis stick	例 33
罗白炆海狸	Stewed beaver w/radish	例 38
瓦掌焗飞天虎	Stewed "fei tian hu"earthen bowl	只 108
生啫田鼠煲	Stewed voles pot	斤 28
野味什锦煲	Mixed Greens w/wild	例 38
红烧黄猄煲	Braised venison fillet	例 33
荷叶蒸石蛤	Steamed clam w/lotus leaf	斤 计

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原盅炖品 老火靓汤  
滋补养颜 清润有益

野味佛跳墙	Wild fotiaoqiang	预订 888	¥
三蛇炖草龟	Snake double-boiled w/tortoise	位 23 大盅 180 小盅 76	
三蛇炖乌鸡	Double-boiled snake w/chicken	位 18 大盅 150	
过山峰煲山鸡	Mountain peak w/chicken pot	煲 618	
清补凉煲三蛇	Snake pot w/nourish	大煲 88 小煲 48	
杏元竹蔗煲老猫	Braised almond & bamboo shoots w/cat pot	大煲 68 小煲 38	
老火龙虎凤	Braised Snake & cat w/chicken	大煲 108 小煲 60	
毒蝎煲三蛇	Braised scorpion w/three snake	煲 138	
塘葛菜煲生鱼	Vegetable style fresh fish	大煲 68 小煲 38	
粉葛煲鲮鱼	Braised dace w/rudzu vine	大煲 68 小煲 38	
三丝烩花肚	Fish maw w/three sliced shreds	例 25	
肉茸紫菜羹	Minced meat & laver soup	例 23	
香茜皮蛋鱼片汤	Fish w/preserved egg & parsley in soup	例 20	
蛇王师金牌龙虎凤	Snake king & golden brand w/phoenix	盅 23	

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家庭口味 烩手小菜

脆皮盐焗鸡	Deep fried baked w/salty chicken	只 68
滋补蛇汁鸡	Nourishing snake juice & chicken	只 68
碧绿上汤鸡	Chicken w/vegetable & clear soup	只 60
风味蒜香鸽	Snack bone w/garlic pigeons	只 40
红烧乳鸽皇	Stewed pigeon w/brown sauce	只 38
酸笋蒸鱼咀	Steamed fish lip w/sour bamboo shoot	例 25
家乡炒鱼卜	Fried fish meat hometown	例 25
酱爆花枝片	Sauteed squid w/sauce	例 33
韭菜咸猪肉	Fried chinese chives & salty meat	例 18
豉汁黄鳝片	Fried eel slices w/bean sauce	例 28
梅子蒸排骨	Baked pork chop w/steamed	例 23
油泡鸳鸯丸	Boiled squid	例 28
砵仔焗鱼肠	Baked fish intestines w/earthen bowl	例 18
美极焗花肉	Baked maggi w/pig's meat	例 20
美果玉带丁	Cooked scallop w/nuts	例 28
羌汁酒鸡子生肠	Cook ginger wine w/young chicken & goose	例 58
荷芹咸猪手	Braised pig feet & celery	例 28

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家庭口味 沾手小菜

黑 椒 滑 牛 柳	Fillet beef w/black pepper	例 25
及 第 状 元 红	Pig's meat & mixed congee	例 23
桂林土尤蒸肉饼	Steam minced meat w/squid & guilam style	例 23
咸 鱼 蒸 花 肉	Steam minced meat & salty fish	例 23
虾 酱 炒 牛 肉	Fried Beef w/shrimp sauce	例 20
瑶 柱 蒸 水 蛋	Braised egg w/conpoy	例 18
椒 盐 白 饭 鱼	White rice fish & spicy salt	例 23
特 色 蒜 香 骨	Snacks bone w/garlic	例 25
京 都 焗 肉 排	Pork ribs & barbecue	例 23
红 烧 日 本 王 子 豆 腐	Braised "YuZi" Beancurd w/japan	例 18
菜 甫 肉 碎 煎 蛋	Pan-Fried egg w/minced meat	例 20
虾 子 扒 鱼 肚	Praised maw w/shrimp roe	例 28
XO 酱 爆 蹄 筋	Fried sines w/XO sauce	例 30
榨 菜 牛 草 扒 豆 腐	Braised bean curd w/minced beef	例 20
银 鱼 干 蒸 土 尤 丝	Steamed squid sliced w/silver fish	例 33
过 山 椒 浸 鱼 咀	Steamed fish w/hot peppe	例 25

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家庭口味 沾手小菜

香 煎 荷 包 蛋	Fried two egg	6 只 18
金 针 云 耳 蒸 滑 鸡	Chicken w/fungus & dried lily	例 23
煎 酿 辣 椒	Fried hot pepper	例 20
大 豆 芽 菜 炒 猪 肠	Fried intestines w/bean sprout	例 18
鲜 菇 炒 虾 丸	Fried shrimp balls w/fresh mushrooms	例 28
蒸 鲜 咸 鱼	Steamed salty fish	件 18
美 极 蒸 酿 豆 腐	Steamed beancurd w maggi	例 16
豆 鼓 鲫 鱼 炖 时 蔬	Braised vegetables w/fermented soyu beans dace	例 20
腊 味 茄 菜 炒 鲍 肉	Fried eel meat w/vegetables & bacon	例 23
南 乳 莲 莖 炒 花 肉	Fried meat w/peanuis lotus's roots	例 20
碧 绿 玉 带 花 枝 片	Squid & scallop w/vegetable	例 38
虾 子 鲜 菇 素	Braised fresh mushrooms rum w/shrimp	例 23
火 脍 炖 莲 莖	Brisket w/ltus root pot	例 20
麻 辣 滑 豆 腐	Stewed bean curd pungent sauce	例 18
味 菜 牛 柳 丝	Sliced beef w/preserved vegetable	例 20
豉 椒 爆 猪 肠	Deepfried pig's trips w/green pepper	例 23

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家庭口味 燃手小菜

绍菜炆鱼卷	Fried minad fish w/cabbage	例 20
荷芹炒肉根	Fried meat w/carsey	例 20
蚬芥焗鱼咀	Stewed fishlip w/clam meat & vegetable	例 23
奇香焗鲜尤	Baked fresh cuttle fish w/appetizing	例 23
西汁煎猪扒	Deep fried & pork chop	例 23
老少皆平安	Steamed beancurd w/pig ,fish meat	例 20
支竹炆海鲜	Stewed seafood w/beans stick	例 28
云腿扒大芥菜	Stewed & vegetable w/yunnan han	例 28
白灼鲜腰脑	Boiled fresh kidney	例 25
羌葱爆鸡子	Fried young chicken w/ginger & garlic pot	例 58
胡椒浸猪什	Pig's offal w/pepper in pan	例 25
凉办海哲丝	Jelly fish w/mixed cold food	例 18
薯仔咖喱鸡	Potato & a chicken curry	例 23
煎封红衫鱼	Fried w/red san fish	例 20
香橙焗虾球	Prawn balls w/orange flower	例 38
白饭鱼煎蛋	Scrambled egg w/white rice fish	例 23

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风味独特  
镬仔菜 煲仔菜

镬仔津菜粉丝蛇滑	Braised snake w/vegetable etc	例 33
镬仔罗白炆牛腩	Stewed beef basket w/turlip	例 23
镬仔头菜煮牙带	Boiled scallop w/vegetable	例 23
镬仔胡椒浸猪肚	Pig's tripe w/bamboo pith & ginkgo pot	例 28
镬仔特色一品窝	Pan dishes style excellent pot	例 33
镬仔啤酒煮花蟹	Boiled crab w/beer	斤 计
镬仔韭菜骨髓猪红	Pig's blood & marrow w/chinese chives	例 23
镬仔金钩大芥菜	Mushroom & vegetable	例 25
潮式猪肚煲	Pig's tripe pot w/chiuchow	例 28
荔芋扣肉煲	Stewed pork w/minced taro in pot	例 18
咸鱼茄子煲	Salty fish w/eggplants pot	例 18
香芋油鸭煲	Sliced duck fried w/mashed taro	例 25
海味什菜煲	Seafood & mixed green	例 23
烧腩黄鳝煲	Stewed barbecued pork belly w/eel	例 33
豆腐鱼头煲	Fish head w/bean curd in pot	例 23
南乳斋煲	Stewed vegetable & peanuts	例 20

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## 合时蔬菜

窝蛋时蔬	Fried egg seasonal vegetable	例 20
盐水浸菜心	Cook vegetable in oil & salt	例 16
白灼金针菇	Boiled mushrooms	例 20
双蛋浸时蔬	Fried double egg & vegetable	例 23
蠔油鲜菇	Fresh mushrooms w/oyster sauce rum	例 20
佛门罗汉斋	Buddhism lohan vegetarian dite	23
五葵芹相拌	Spiced celery w/mixed	18
夏果炒西芹	Fried celery w/summer nuts	28
双菇扒菜胆	Stewed vegetables w/ mushrooms	23
合时炒油菜	Fried seasonal vegetable	16

## 饭面点心

蛇品焗丝苗	Boiled snake w/into rice	5-8 位 68
香莲蛇肉饭	Snake meat rice w/lotus roots	位 5
蛇王炒饭	Fried rice w/snake	例 18
炸菜蛇丝窝米粉	Boiled vermicelli w/shredded snake	例 25
干炒蛇肉河	Fried rice noodles w/sliced snake	例 23
牛腩煲仔肠粉	Stewed rice noodle w/beef basket	例 16
大头葱菜蒸肠粉	Stewed rice noodle w/ onion	例 8
风味水蛇粥	Snake congee w/flavour	窝 33
特色豆沙饼	Steamer soyas & made	半打 6
香酥葱油饼	Onion sauce cookie	半打 6
牛油靓花卷	Cattle oil & flower rolls	半打 6
炸馒头	Deep fried steamed bread	半打 6
蒸馒头	Steamed bread	半打 5
白饭	Rice	碗 2
上汤鱼皮饺	Clear soup w/fish skin dumpling	二打 18

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驰名蛇火锅

各类活蛇 原条以 500 克计：  
 烹制法：连皮蛇碌生上 起蛇片生上  
 骨锅底去皮蛇碌生上  
 去骨 皮连肉生上  
 (过树榕)  
 本地鸡生上每只 50 元 竹丝鸡生上每只 43 元  
 蛇汤锅底 每个 20 元

加料另计

时 蔬	Vegetables	¥	15
生 油	Peanut oil		3
鲜 金 菇	Fish mushroom		20
马 蹄	Chestnut		10
鸡 蛋	Egg		2

各类：毒蛇剧毒蛇、靓蛇、即点、即剖

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蛇王师蛇酒系列  
 第一军医大学珠江营养保健品厂荣誉出品

大过山峰酒	Big "mountain peak"	大瓶	398
大五步蛇酒	Big five step snake wine	大瓶	398
大五蛇酒	Big five snake wine	瓶	398
大三蛇酒	Big three snake wine	合	198
金装三蛇胆酒	Magnificent packing three snake gall bladder wine	合	48
大三蛇酒	Big three snake wine	2500g 装	138
大乌蛇酒	Big wu snake wine	2500g 装	98
小三蛇酒	Small three snake wine	640g 装	38
小乌蛇酒	Small wu snake wine	640g 装	28
大号蛇胆酒	Large size snake gall bladder wine		98
小号蛇胆酒	Small size snake gall bladder wine		58

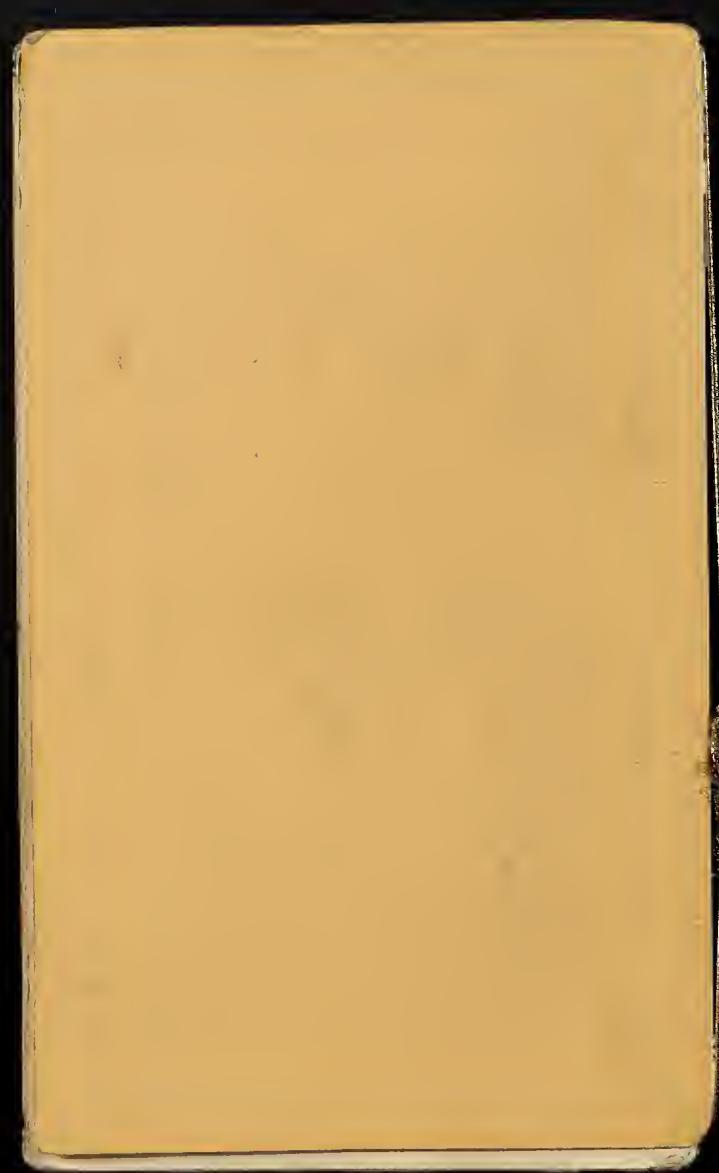
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蛇王师蛇酒系列  
第一军医大学珠江营养保健品厂荣誉出品

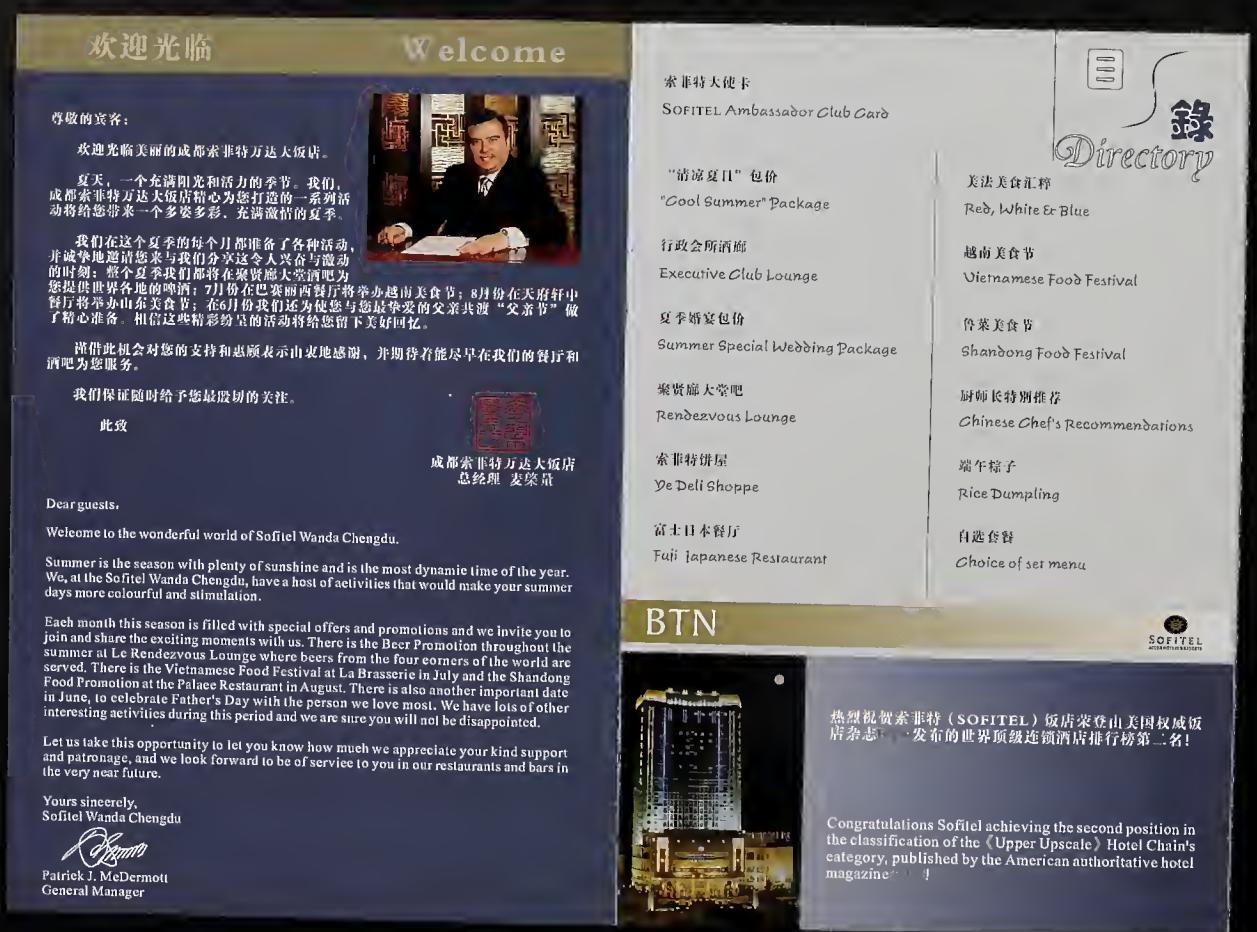
毛 鸡 蛇 鞭 酒	Chicken & snak's seminal vesicle	¥ 98
蛤 蛤 蛇 鞭 酒	Toad & snak's seminal vesicle	58
杯 装 五 蛇 酒	Cup load five snake wine	5.80
五 蛇 酒	Five snake wine	18
乌 蛇 酒	Wu snake wine	18
宫 庭 五 鞭 酒	Palace five snak's seminal vesicle	68
宫 庭 五 鞭 酒	Palace five snak's seminal vesicle	38
各类: 蛇王满传统蛇酒	Snake king completely snake wine	
各类: 洋酒、国产酒	Western & chinese wines	
生 剥 蛇 胆	Fried gall bladder	

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交款











**“清凉夏日”包价**

丽人浴缸 (56平方米)  
只限单间  
913元人民币 (净价)  
入住客人可免费使用  
健身房、桑拿和室内  
游泳池

**Sum**

**此价格还可享受以下优惠:**

- 入住期间送黄雀藤子酒  
和玫瑰早茶
- 免费提供自助早餐
- 每次入住可免费使用  
行政酒廊会客室 2 小时  
(需提前预订)
- 全天免费在行政酒廊内  
享用茶和咖啡以及茶  
11:00-20:00 免费享用  
鸡尾酒
- 免费宽带上网



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健身房、桑拿和室内  
游泳池

**此价格还可享受以下优惠:**

- 入住期间送黄雀藤子酒  
和玫瑰早茶
- 免费提供自助早餐
- 每次入住可免费使用  
行政酒廊会客室 2 小时  
(需提前预订)
- 全天免费在行政酒廊内  
享用茶和咖啡以及茶  
11:00-20:00 免费享用  
鸡尾酒
- 免费宽带上网

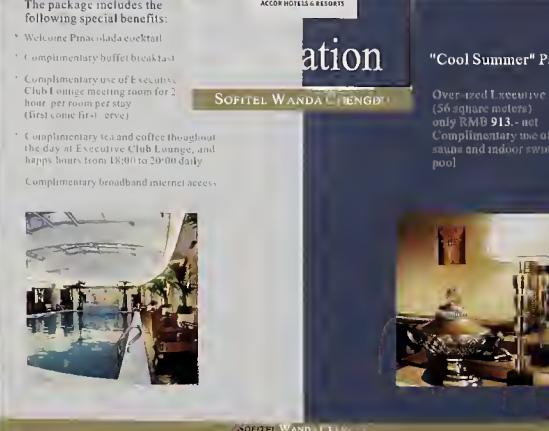


**行政会所酒廊**

尊贵典雅，舒适华丽。  
尽揽府南河美景。  
专为入住行政房和行政  
套房客人提供服务。

**华**

23楼  
电话: 6666 9999 - 32306  
营业时间: 07:00 - 23:00



**“Cool Summer” Package**

Over-sized Executive Room  
(56 square meters)  
only RMB 913,- net  
Complimentary use of gym  
sauna and indoor swimming  
pool

**Executive Club Lounge**

A quiet, luxurious and  
relaxing environment.  
A panoramic view of the  
Fuxian River from its  
windows.

**23F**  
Tel: 6666 9999 - 32306  
Operating Hours: 07:00 - 23:00



**Executive Club Lounge**

Complimentary Tea and  
Coffee throughout the day  
\* Happy hours daily  
\* Full-equipped Cyberbar  
\* Complimentary use of  
Executive Club Lounge  
meeting room  
(First come first serve)  
\* Latest newspapers and  
magazines in different  
languages

**23F**  
Tel: 6666 9999 - 32306  
Operating Hours: 07:00 - 23:00

**夏季婚宴包价 Summer Wedding Package**



- \* 精美川粤式婚宴
- \* 豪华大床房1晚，另赠双人自助早餐，欢迎水果及巧克力和糕点 /
- \* 5磅重蛋糕1个
- \* 红酒1瓶
- \* 汽酒1瓶
- \* 婚车
- \* 婚宴主持人
- \* 胸花
- \* 台花

\* Wedding banquet with Sichuan & Cantonese cuisine  
\* Deluxe Queen bed room for one night with 2 buffet breakfasts, welcome fruits chocolate and cookies  
\* Cream cake (5 pounds)  
\* Red wine (1 bottle)  
\* Sparkling wine (1 bottle)  
\* Wedding car (4 hours)  
\* Master of Ceremony  
\* Corsage  
\* Table centre pieces

每桌人民币  
1688.-\*/桌 (10桌起)

RMB 1,688.-\* per table  
(min. 10 tables)

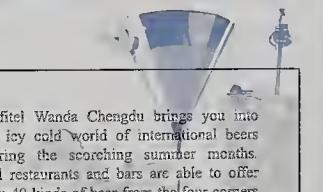
\*以上所有价格均含税如收15%服务费  
All above prices are subject to 15% service charge.



**聚贤廊大堂吧 Rendezvous Lounge**



炎炎夏日，索菲特万达大酒店从6月1日起在各餐厅及酒吧为您准备了一个清凉的世界，多达40多种不同国家及不同口味的啤酒，让您开怀畅饮。凉爽无极限！还有各种鲜榨果汁、水果酸奶、冰激凌供您选择。

Softitel Wanda Chengdu brings you into an icy cold world of international beers during the scorching summer months. All restaurants and bars are able to offer you 40 kinds of beer from the four corners of the world. Invite your friends and enjoy the different tastes of the various brews. Fresh squeezed fruit juices, fruit yogurt and ice-cream specials are also available.

*Cool your summer!*

电话 / Tel.  
6666 9999-3310  
营业时间/Operating Hours:  
07:00-24:00



## 索菲特饼屋 Ye Deli Shoppe

电话: 6666 9999-3310 营业时间: 08:00-22:00  
Tel: 6666 9999-3310 Operating Hours: 08:00-22:00

The Ye Deli Shoppe houses a selection of fresh assorted French farmer breads, cakes, pastries and chocolates. The home-made cold cuts, snacks and sandwiches 'a la minute' are also available.

Cake of Month:  
June: American Cheese Cake  
July: Black Forest Cake  
August: Tiramisu  
Special Price: RMB 80.-\* / pound

\* 以上所有价格均需另加收15%服务费  
All above prices are subject to 15% service charge.

索菲特饼屋除了提供独具风味的法式农夫面包、蛋糕、点心和巧克力外，还供应自制的冷肉、小吃和现场制作的简明治。

每月推荐蛋糕：  
六月：美国芝士蛋糕  
七月：黑森林蛋糕  
八月：意大利奶酪蛋糕  
惊喜价：80.-\*元 / 磅

## 富士日本餐厅 Fuji Japanese Restaurant

电话 / Tel: 6666 9999-3300  
营业时间 / Operating Hours:  
11:30-14:30 17:30-22:00

### 富士商务套餐 Fuji Business Set Lunch

星期一至星期五  
From Monday to Friday

价格: 88.-\*元/位  
Price: RMB 88.-\* per person

六月至七月 From June to July

### 零点午餐 A La Carte Lunch

星期六至星期日  
From Saturday to Sunday

想吃多少就吃多少哦!  
As much as you can eat!

价格: 118.-\*元/位  
Price: RMB 118.-\* per person

六月至七月 From June to July

\* 以上所有价格均需另加收15%服务费  
All above prices are subject to 15% service charge.



**巴赛丽西餐厅**

7月2日-15日 / July 2-15

美法美食汇粹  
Red, Et Blue



在美国国庆之际，我们的行政总厨陆佳杰先生特别为您准备了两国特色佳肴邀您共享，机不可失哦！



Celebrate the French & American National Days, come and experience the delicacies of the two countries masterly prepared by Mr. Willy Lu, our Executive Western Chef.

价格: 128.-\*元 / 位  
Price: RMB 128.-\*/person



\*以上所有价格均需另加收15%服务费  
All above prices are subject to 15% service charge.

自助餐时间:  
06:30-10:30  
11:30-14:30  
17:30-22:30

Buffet time:  
06:30-10:30  
11:30-14:30  
17:30-22:30



**La Brasserie Western Restaurant**

7月29日-8月15日 / July 29 - August 15

越南美食节  
Vietnamese Food Festival

- 套餐及自助晚餐 / Set Menus & Buffet Dinner  
- 2名从越南河内索非特国际大酒店聘聘厨师  
- 2名从河内索非特国际大酒店聘聘厨师  
- 越南最佳舞蹈 / Best 2 Dancers of Vietnam



价格: 人民币128.-\*元 / 位  
Price: RMB 128.-\* per person

自助餐 / Buffet Dinner



\*以上所有价格均需另加收15%服务费  
All above prices are subject to 15% service charge.

VIETNAM

电话: 6666 9999-3366  
营业时间: 10:30-14:30  
17:30-22:00  
Tel: 6666 9999-3366  
Operating Hours: 10:30-14:30  
17:30-22:00

8月16日-9月17日 鲁菜美食节  
Aug. 16 - Sep. 17 Shandong Food Festival

八月,中国四大菜系之一的鲁菜,在天府轩中餐厅精彩登场  
鲁菜以鲜、嫩、香、脆名扬天下,绝对值得您的光临和惠顾

Shandong Cuisine, one of the four major schools of China's culinary art, will impress you. The Palace Chinese Restaurant in August. Characterized by its emphasis on freshness, tenderness, aroma and crispness, Shandong Cuisine is definitely worthy of your patronage and support.

**厨师长特别推荐**  
Chinese Chef's Recommendations

Our Chinese Chef is an expert in cooking such the first-class dishes as Abalone, shark's fin and bird's nest.  
\* Double-boiled Shark's Fin Soup,  
\* White Bird's nest,  
\* Braised South African Abalone with Goose Web...

Sample the Chinese Chef's recommendations and you will find your favourite dishes.  
天府轩厨师长最擅长于制作  
燕、鲍、翅顶级菜肴  
鱼翅、顶级官燕、南非干鲍扣鹅掌...

每日一款的厨师长特别推荐让您尝尽天下美味

**天府轩中餐厅**

8月16日-9月17日 鲁菜美食节  
Aug. 16 - Sep. 17 Shandong Food Festival

八月,中国四大菜系之一的鲁菜,在天府轩中餐厅精彩登场  
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每日一款的厨师长特别推荐让您尝尽天下美味

**The Palace Chinese Restaurant**

6月 端午粽子  
June Rice Dumpling

“端午节”美味粽子特别推荐:  
Be sure to sample these delicious dumplings and they are also ideal gifts to family and friends!

\* 广东裹粽  
\* 鲍鱼粽  
\* 绿豆火腿粽

Delicious rice dumplings for you to enjoy during the Dragon Boat Festival

\* Cantonese complex stuffed rice dumpling  
\* Abalone stuffed rice dumpling  
\* Duck & mung bean stuffed rice dumpling

**自选套餐** / Choice of set menus

30余款不同菜肴、川菜、粤菜、点心、烧腊,  
您可以从中挑选最合您口味的佳肴。  
More than 30 dishes from Sichuan cuisine, Cantonese cuisine, Dim Sum, and Double-boiled Soups are available.

**价格:** 138.-\* / 168.-\* 元  
Price: RMB 138.-\* / 168.-\*

以上价格均另加收15%服务费  
The above price is subject to 15% service charge.

Moon Cake 月饼

“中秋佳节”在古代是人们在月圆之时庆祝丰收的日子。这一天，人们欢歌笑语，宴请宾客。同时，这一天也是人们举家团圆的日子。象征团圆的月饼在传统中扮演着重要的角色。

为了让您欢度这个传统佳节，饭店特别推出了自制的各类月饼供您选择。

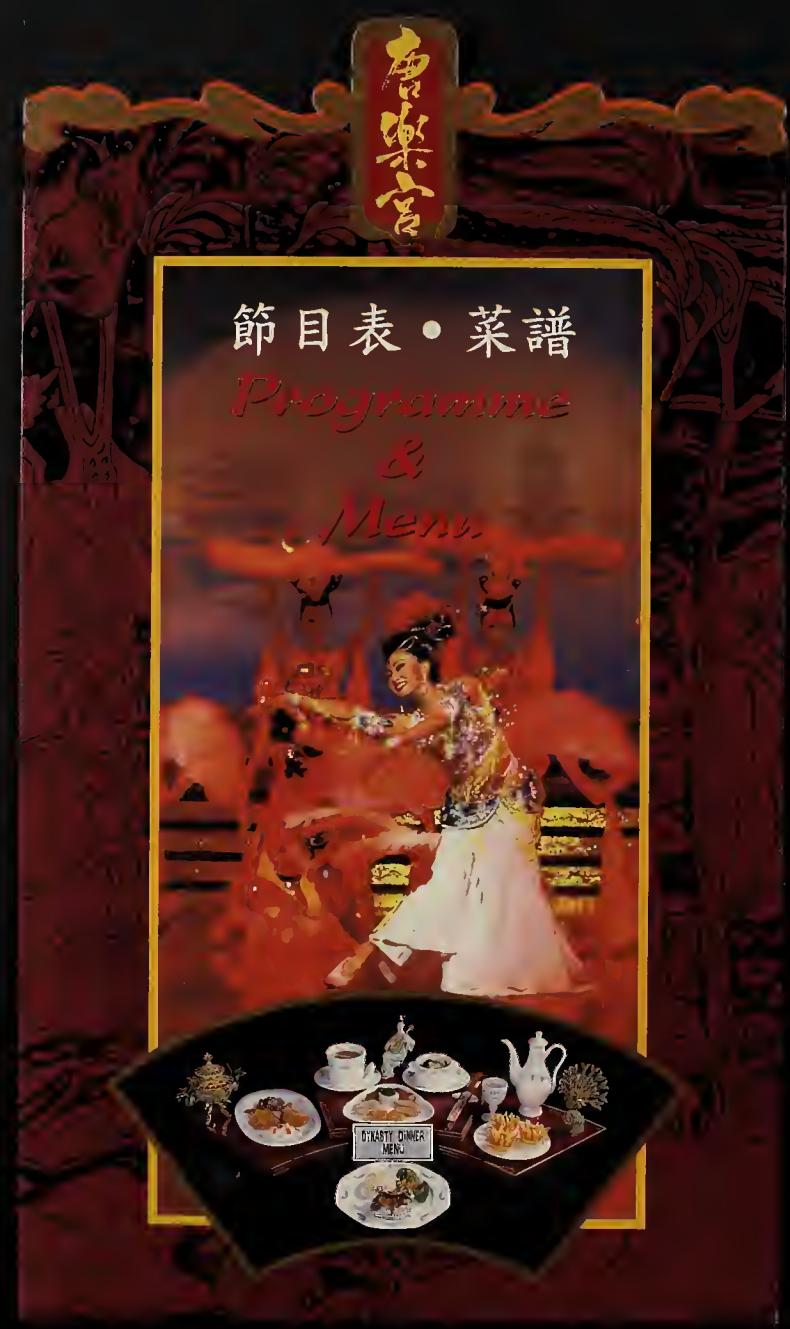
Originally a full moon celebration of the harvest in ancient China, the lovely Mid-autumn Festival is a time for feasting and rejoicing. The holidays is also a good time for families to get together. Mooncake, the symbol of family unity and closeness, has played a central role in traditions.

Delicious moon cakes, prepared by our Chefs, are being offered to celebrate the Chinese traditional festival.



电话/Tel: 86 (0) 28 6666 9999 • 传真/Fax: 86 (0) 28 6666 3333  
中国四川成都市滨江中路15号 • 邮政编码: 610016  
15, Binjiang Zhong Road, Chengdu 610016, Sichuan, P.R.China  
电子信箱/e-mail: sofitelwanda@sofitelchengdu.com  
www.sofitelchengdu.com • www.accor.com/asia

**ACCOR** ► 全球酒店、旅游及企业服务的领导者







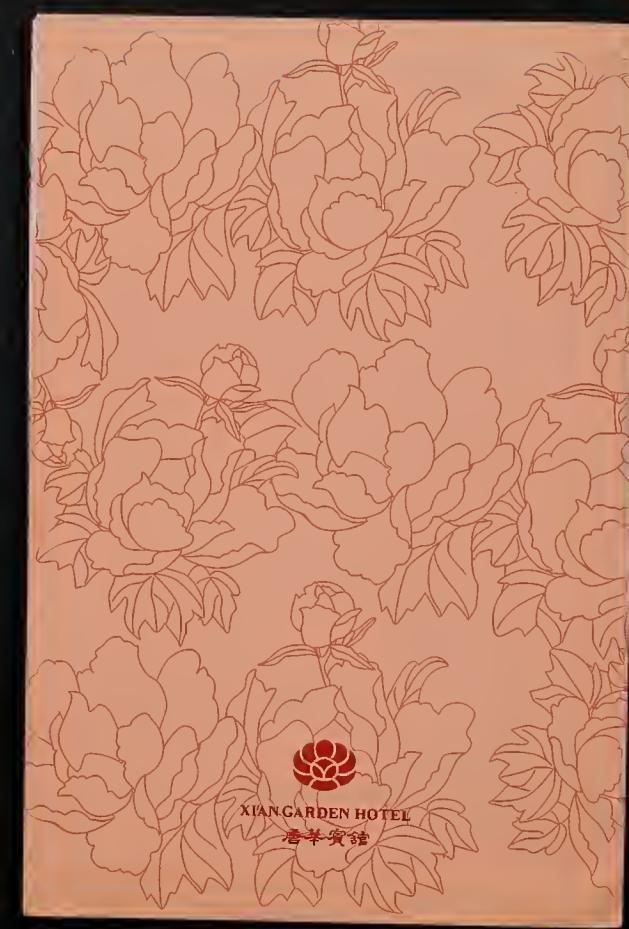






## 海 鲜 菜 单

龙虾 (青龙虾)	清蒸、上汤焗、滚粥、滚汤	肉蟹	金蒜焗、啤酒焗、滚粥
288 元 / 斤	金蒜蒸、黑椒焗、椒盐、炒球	108 元 / 斤	
左口鱼	清蒸、红烧、三杯焗、 198 元 / 斤	牛蛙	XO 酱爆、油泡、尖椒炒、蒜茸蒸 48 元 / 斤
桂鱼	清蒸、三杯、豉汁、滚汤、 88 元 / 斤	草鱼	清蒸、松子、炒球、红烧、 58 元 / 条
鲈鱼	红烧 58 元 / 斤	生鱼	干烧、油浸、豉汁蒸、 38 元 / 斤
白鳝	松子、炒球、滚粥、盐水浸 88 元 / 斤	甲鱼	二食、水浸、清蒸、炒球、 88 元 / 斤
竹节虾	药材炖、生汆、锅仔、笼仔蒸 138 元 / 斤	油泡	豉汁、红烧 88 元 / 斤
	蒜茸蒸、美极、白灼、椒盐		
	蒜茸焗、茄汁焗、冰块浸		





Chinese Restaurant

中餐厅

# 华清

例  
Standard

人民币  
RMB

食坛纵横、鲍翅、燕窝类	
SHARK' S FIN, ABALONE, EDIBLE BIRD' S NEST	
红烧大鲍翅 <i>Braised Superior Shark' s Fin With Brown Sauce (Per person)</i>	每位428元
高汤大散翅 <i>Braised Shark' s Fin With thick Soup (Per person)</i>	每位268元
鸡丝高汤翅 <i>Braised Shark' s Fin With Shredded Chicken in Thick soup (Per person)</i>	每位180元
蟹柳烩鱼翅 <i>Braised Shark' s Fin With Crabmeat (Per person)</i>	每位180元
竹笙鸡丝翅 <i>Braised Shark' s Fin With Shredded Chicken and Bamboo Fungus (Per person)</i>	每位180元
菜胆炖鱼翅 <i>Boiled Shark' s Fin With Vegetables (Per person)</i>	每位138元
桂花炒鱼翅 <i>Stir fried shark' s Fin with Egg</i>	168元
蚝皇扒鲍脯 <i>Braised Abalone With oyster Sauce</i>	280元
碧绿扒鲍片 <i>Sauteed Sliced Abalone With Green Vegetables</i>	268元
五彩炒鲍鱼 <i>Fried Shredded Abalone With Assorted Vegetables</i>	188元
雀巢鲜鲍鱼 <i>Sauteed Scallop and Abalone With Crispy Nest</i>	88元
百花酿金元鲍 <i>Abalone Stuffed With Shrimp Paste</i>	268元
鸡丝烩宫燕 <i>Stewed Bird' s Nest With Chicken (Per person)</i>	每位180元
冰花椰奶宫燕 <i>Double-Boiled Imperial Bird' s Nest with Cream Coconut soup (Per person)</i>	每位238元

All Prices are in RMB and Subject to 15% Surcharge  
本菜价以人民币结算另加收15%服务费

# 华清

皇牌烧、卤味类	
BARBECUED AND ASSORTED MARINATED	
金牌乳猪	48元
<i>Roasted Suckling Pig</i>	
脆皮烧鸭	33元
<i>Barbecued Crispy Duck</i>	
蜜汁叉烧	30元
<i>Barbecued Pork</i>	
日本多春鱼	30元
<i>Deep Fried Japanese Spring Fish</i>	
卤水金钱肚	30元
<i>Marinated Beef Tripe</i>	
卤水鹅翼	35元
<i>Marinated Goose Wings</i>	
潮州卤水鸭	33元
<i>Marinated duck in "ChaoZhou" Style</i>	
卤水鸡珍	30元
<i>Marinated Chicken Gizzards</i>	
汾香牛腿	30元
<i>Spiced Beef Chin</i>	
卤水鹅头	12元/只
<i>Marinated Goose Head</i>	
唐华贵妃鸡	68元/只
<i>Braised Deep Fried chicken wing with Brown sauce</i>	
玫瑰豉油鸡	68元/只
<i>Boiled Chicken With Rose Sauce</i>	
京都片皮鸭	118元/只
<i>Traditional "Beijing" Duck</i>	
(二食)炒鸭丝	128元
<i>Sauted Shredded Duck</i>	
(三食)鸭架汤	138元
<i>Duck Bone in Thick Soup</i>	
卤水汾蹄	30元
<i>Marinated Sliced Pork Shank</i>	

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例	Standard
人民币	RMB

凉菜类
COLD DISHES
凉拌海蜇
<i>Shredded Jelly Fish With Spicy Sauce</i>
香麻拌海带
<i>Sliced of Seaweeds With Sesame Oil</i>
蒜泥拌黄瓜
<i>cucumber With Garlic Sauce</i>
姜汁金针菇
<i>Mushroom With Ginger Sauce</i>
凉拌红萝卜丝
<i>Marinated Sliced Carrot</i>
五彩拌律丝
<i>Marinated Sliced of Cabbage in Sauce</i>
芥菜拌竹笋
<i>Sliced Bamboo Shoots with mustard Vegetables</i>
凉拌西兰花
<i>Marinated Broccoli</i>
尖椒拌皮蛋
<i>Sliced Green pepper With Preserved Egg in Sauce</i>
潮州卤豆腐
<i>Spiced Bean Curd "Chao zhou" Style</i>
凉拌蘑菇
<i>Marinated Mushroom</i>
凉拌藕片
<i>Marinated Sliced Lotus Root</i>

例	Standard
人民币	RMB

# 华清

凉菜类
COLD DISHES
凉拌海蜇
<i>Shredded Jelly Fish With Spicy Sauce</i>
香麻拌海带
<i>Sliced of Seaweeds With Sesame Oil</i>
蒜泥拌黄瓜
<i>cucumber With Garlic Sauce</i>
姜汁金针菇
<i>Mushroom With Ginger Sauce</i>
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<i>Marinated Sliced Carrot</i>
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芥菜拌竹笋
<i>Sliced Bamboo Shoots with mustard Vegetables</i>
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<i>Sliced Green pepper With Preserved Egg in Sauce</i>
潮州卤豆腐
<i>Spiced Bean Curd "Chao zhou" Style</i>
凉拌蘑菇
<i>Marinated Mushroom</i>
凉拌藕片
<i>Marinated Sliced Lotus Root</i>

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# 华清

厨艺精选、海鲜类	
FRESH FOOD WITH SEAFOODS	
雀巢夏果澳带	78元
<i>Sauted Scallop With "Hawaii" Nuts in Crispy Nest</i>	
西兰花炒澳带	78元
<i>Sauted Scallops With Broccoli</i>	
碧绿花枝片	42元
<i>Sauted Sliced of cuttle fish With Green Vegetables</i>	
美果炒虾仁	48元
<i>Stir-fried Shrimps With Crispy Nuts</i>	
竹网京葱银雪鱼	78元
<i>Delicious Baked Cod with shallots</i>	
美味银雪鱼	68元
<i>Pan Fried Cod</i>	
XO酱爆北极贝	68元
<i>Stir-fried Limpet With XO Sauce</i>	
XO酱爆鳄鱼片	78元
<i>Stir-fried Sliced of Crocodile With XO Sauce</i>	
雀巢海中宝	58元
<i>Sauted Assorted of Seafoods in Crispy Nest</i>	
美极煎中虾	58元
<i>Pan Fried King Prawns With Maggi Sauce</i>	
椒盐焗中虾	58元
<i>Baked King Prawns With Spicy Sauce</i>	
金蒜焗中虾	58元
<i>Baked King Prawns With Fry Garlic</i>	
尖椒炒鳕片	48元
<i>Stir-fried Sliced of Eel With Chilli Pepper</i>	
清蒸鲜鲩鱼	48元/条
<i>Steamed Grass Carp</i>	
糖醋松子鱼	58元/条
<i>Cone-shaped deep Fried Fish with Sweet and Sour Sauce</i>	
椒盐银鱼仔	48元/条
<i>White bait With Spicy Salt</i>	

例 Standard 人民币 RMB

粤式小炒	
GUANG DONG FOOD	
XO酱爆鸵鸟肉	48元
<i>Stir-fried Ostrich With XO Sauce</i>	
XO酱爆驼峰	48元
<i>Stir-fried camel tallow With XO Sauce</i>	
龙凤炒松仁	46元
<i>Sauted Diced Chicken and Diced shrimps with pine Kernel</i>	
豉油皇炒咸肉	35元
<i>Sauted Sliced Preserved Pork in Black Bean Sauce</i>	
尖椒炒爆咸肉	30元
<i>Sauted Sliced Preserved Pork With Green Chilli-pepper</i>	
黑椒什豆牛柳丁	35元
<i>Sauted Diced Beef With Mixed Beans in Black pepper</i>	
黑椒牛柳	40元
<i>Sauted Shredded Beef Tenderloin With Black Pepper</i>	
中式牛柳	40元
<i>Panfried Beef Tenderloin in Sweet and Sour Sauce</i>	
鲜菇牛肉	35元
<i>Sauted Shredded Beef With Fresh Mushroom</i>	
荷芹炒腊味	35元
<i>Sauted Celery With Preserved dried Meats</i>	
椒盐日本豆腐	20元
<i>Deep fried Japanese Bean Curd With Spicy Salt</i>	
脆皮炸奶条	25元
<i>Deep Fried Crispy Milk</i>	
美味尖椒	20元
<i>Stuffed Green Pepper</i>	
家常炒豆腐	20元
<i>Braised Bean curd With Chinese Chilli-paste</i>	
香麻炸秋茄	20元
<i>Deep fried Eggplant With Spicy Sauce</i>	
松仁炒栗米	28元
<i>Sauted Pine Kernel With Corn</i>	

例 Standard 人民币 RMB

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# 华清

例 Standard	人民币 RMB	例 Standard	人民币 RMB
烧汁鲜尤球 <i>Sautéed Squids Ball With Barbecued Sauce</i>	38元	锅仔花雕浸鸟鸡 <i>Braised Black bone chicken with cooking wine in casserole</i>	48元
五彩尤鱼丝 <i>Sautéed Sliced squids With Mixed Vegetables</i>	28元	锅仔粉丝咸肉类 <i>Braised preserved pork With Vermicelli in casserole</i>	38元
铁板串烧鸵鸟肉 <i>Sizzling Grilled ostrich Skewer</i>	68元	锅仔青瓜肉碎鱼肚 <i>Braised Fish maw and minced pork with cucumber in casserole</i>	40元
铁板煎双宝 <i>Sizzling Grilled Stuffed Bitter gourd and eggplant</i>	48元	锅仔津白粉丝豆腐 <i>Beancurd with Vermicelli in casserole</i>	30元
铁板煎尖椒 <i>Sizzling Grilled Stuffed Green Pepper</i>	38元	锅仔胡椒咸菜猪肚 <i>Braised pork tripe with pickles and black pepper in casserole</i>	38元
铁板黑椒牛柳 <i>Sizzling Grilled shredded beef with Black Pepper Sauce</i>	45元	锅仔萝卜粉丝牛腩 <i>Beef skin with Vermicelli and carrot in casserole</i>	38元
铁板孜然牛腩 <i>Sizzling Grilled Beef skin With Flavouring</i>	40元	锅仔生汆水鱼 <i>Turtle in Casserole</i>	时价
唐华一品煲 <i>Braised Mixed seafood with Seasonal vegetable in casserole "Tang hang" Style</i>	48元	锅仔西红柿浸鳗鱼 <i>Eel with Tomato in Casserole</i>	时价
东江豆腐煲 <i>Braised Beancurd Stuffed with Minced shrimps and Ginger Sauce in casserole</i>	38元	锅仔潮式豆腐 <i>Beancurd "chao zhoun" style in casserole</i>	38元
红烧鳄鱼煲 <i>Braised Crocodile in casserole</i>	68元	冬菜蒸银雪鱼 <i>Braised Haddock with preserved dry vegetable in casserole</i>	68元
八珍豆腐煲 <i>Beancurd with Assorted Meats in casserole</i>	35元	笼仔滋补乳鸽 <i>Steamed squab with Chinese herbs and Black mushroom</i>	58元
香芋扣肉煲 <i>Braised pork with Taro in casserole</i>	28元	笼仔杞子蒸鸟鸡 <i>Steamed black bone chicken with chinese huckleberry</i>	48元
鱼香茄子煲 <i>Braised Eggplant with chilli Sauce in casserole</i>	30元	银鱼蒸秋茄 <i>Steamed eggplant with white bait</i>	30元
咸鱼鸡粒豆腐煲 <i>Braised bean curd with salty fish &amp; diced chicken in casserole</i>	48元	三色蒸水蛋 <i>Steamed three kind of eggs</i>	20元
锅仔竹笙金菇鱼肚 <i>fish maw with Bamboo fungus &amp; lilybulb in casserole</i>	48元	咸鱼蒸花肉 <i>Steamed pork with Salty fish</i>	30元
		鲜虾琼山豆腐 <i>Steamed egg albumin with shrimp meat</i>	30元
		鱿鱼马蹄蒸肉饼 <i>Steamed meat pie with squid and water Chestnut</i>	30元

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# 华清

## 各地风味菜

### CHINESE FAVORITES

	Standard 人民币	例 RMB
	时价	
烧汁焗海鲜 <i>Baked Seafood with Barbecued Sauce</i>		
川味小羊羔 <i>Braised mutton with hot Sauce</i>	38元	
川都回锅肉 <i>Twice-cooked pork slices in hot sauce</i>	30元	
四川麻婆豆腐 <i>Braised Bean curd with sliced Meat and chilli Sauce</i>	15元	
鱼香肉丝 <i>Sautéed shredded pork with Chilli Sauce "sichuan" style</i>	28元	
水煮牛肉 <i>Boiled sliced beef in chilli sauce</i>	36元	
金牌胡芦鸡 <i>Deep-fried crispy Chicken</i>	78元/只	
干烧皖鱼 <i>Broiled Fresh Liver grass carp</i>	58元/条	

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# 华清

## 主食类

### RICE AND NOODLES

	Standard 人民币	例 RMB
广州炒饭 <i>Fried Rice "guangzhou" style</i>	28元	
鲜虾腊味炒饭 <i>Fried Rice with shrimps and Preserved Pork</i>	28元	
生炒牛肉饭 <i>Fried Rice with minced Beef</i>	28元	
干炒牛河 <i>Stir-fried Rice Noodles with sliced beef</i>	28元	
油泼手扯面 <i>Hand made noodles scallion oil sauce (per person)</i>	每位12元	
兰州拉面 <i>Pulled-made Noodles "Lanzhou" style (per person)</i>	每位12元	
榨菜肉丝面 <i>Noodle in Soup with preserved vegetable and Shredded meat (per person)</i>	每位12元	
酸汤面 <i>Noodles in hot and sour soup (per person)</i>	每位10元	
星洲炒米粉 <i>Fried Chinese Rice Noodles "Singapore" Style</i>	28元	
福建炒米粉 <i>Fried Chinese Rice Noodles "Fujian" Style</i>	28元	
奶油花卷 <i>Cream Rolls (Potion)</i>	每份10元	
金银馒头 <i>Deep-fried and steamed Bun Served with Cream (Potion)</i>	每份12元	
黄金大饼 <i>Deep-fried chinese stuffed cake (potion)</i>	每份15元	
高汤水饺 <i>Dumpling in clear soup (potion)</i>	每份10元	
笼仔蒸饺 <i>steamed dumpling</i>	8元	

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# 华清

## 靓汤百味炖品

BOILED FOOD, SOUP & POTAGE	Standard 人民币 RMB
岭南佛跳墙(十位用)待定 <i>Steamed Assorted Seafood in high quality soup (10 person)</i>	1380元
高汤凤吞翅(十位用)待定 <i>Steamed sharks fin with chicken in high quality soup (10 person)</i>	1680元
花旗参炖乌鸡 <i>Double-Boiled Black bone chicken with American ginseng (per person)</i>	每位30元
淮杞炖乳鸽 <i>Double-Boiled squab with chinese herb (per person)</i>	每位28元
土茯苓炖草龟 <i>Double-Boiled Turtle fish with chinese herb (per person)</i>	每位30元
明火煲例汤 <i>Soup of the day</i>	28元
鸡茸粟米羹 <i>Sweet Corn Potage soup With Eggs albumin (per person)</i>	每位16元
西湖牛肉羹 <i>Minced Beef Potage soup With Egg albumin (per person)</i>	每位18元
三丝鱼肚羹 <i>Shredded Vegetables in Thick soup with Fish Haw (per person)</i>	每位22元
瑶柱海鲜羹 <i>Assorted Seafood potage soup With Corpey soup (per person)</i>	每位25元
紫菜西红柿汤 <i>Tomato soup with Black laver</i>	25元
香鱼片豆腐汤 <i>sliced fish soup with beancurd and parsley</i>	25元
青菜肉片皮蛋汤 <i>sliced Meat soup with green Vegetable and preserved egg</i>	25元

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## 例

## Standard

## 人民币

## RMB

## 甜品类

## PETIT FOURS, DESSERT

椰汁西米露 <i>Sago Cream with Coconut milk (per person)</i>	每位10元
香滑芝麻糊 <i>Sesame panada (per person)</i>	每位10元
清香果仁露 <i>Fruits Nuts soup (per person)</i>	每位18元
冰花炖银耳 <i>White Fungus in Sweetened Soup (per person)</i>	每位10元
杏仁鲜奶露 <i>Cream Almond Soup (per person)</i>	每位10元
果仁冰淇淋 <i>Ice Cream with Fruits nuts (per person)</i>	每位12元
水果拼盘 <i>Fresh Fruits platter</i>	8元/例

## 例

## Standard

## 人民币

## RMB

# 华清

## 甜品类

## PETIT FOURS, DESSERT

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# 华清

## 时令蔬菜

### SEASONAL VEGETABLES

西兰花

Broccoli

广东菜心

Heart of Vegetables

广东丝瓜

angled luffa

凉瓜

Bitter squash

青菜

Green Vegetables

西芹

Parsley

荷兰豆

Fresh peas-in-pod

木耳菜

Alge

生菜

Lettuce

菠菜

Spinach

西洋菜

Water Cress

青瓜

Cucumber

塘蒿

Dyke vegetables

油麦菜

Greens

例  
Standard

人民币

RMB

30元

28元

30元

28元

23元

25元

28元

25元

28元

23元

28元

25元

28元

25元

25元

28元

制作方法: Stir Fried With

1. 清炒 Sautéed
2. 蒜茸 With Minced Garlic
3. 蚝油 Oyster Sauce
4. 上汤 Clear Soup

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XIAN GARDEN HOTEL

唐華賓館

mitsui garden hotels management

三井花園酒店集團管理